

## **AMENDMENTS TO THE CLAIMS**

The following listing of claims will replace all prior versions, and listings, of claims in the application:

### **Listing of Claims:**

1. (Cancelled)
2. (Currently Amended) A method for producing full fat soy flour, comprising:
  - (a) a sorting step where foreign matters are removed from starting soybeans to obtain sorted soybeans;
  - (b) a dehulling step where germs and hulls are removed from the sorted soybeans to obtain sterile dehulled soybeans;
  - (c) a partially-inactivating steaming step where the sterile dehulled soybeans are steamed for 60 to 300 seconds by hot water or steam heated at a temperature of 70 to 120°C ~~70 to 125°C~~ so as to deodorize the sterile dehulled soybeans and suppress activity of a trypsin inhibitor to a lower level while reducing denaturation of available ingredients possessed by soybeans;
  - (d) a desiccating step where the steamed sterile dehulled soybeans are desiccated to a predetermined water content;
  - (e) a pulverizing step where the desiccated sterile dehulled soybeans are pulverized; and
  - (f) a classifying step where the pulverized sterile dehulled soybeans are

classified into only soy flour having a predetermined grain size or less.

3 – 4. (Cancelled)

5. (Previously Presented) The method for producing full fat soy flour according to claim 2, wherein the pulverizing step comprises rough pulverizing, in which the soybeans are pulverized into grain sizes of between about 20 to 40 meshes, followed by fine pulverizing, in which the soybeans are pulverized into grain sizes of between about 100 to 1000 meshes.

6. (Previously Presented) The method for producing full fat soy flour according to claim 2, wherein the pulverizing step is conducted in a sterile condition using a hot air desiccating machine at the same time as the desiccating step.